



## Roasted Spaghetti Squash

Recipe By CAROLINE TAYLOR

SERVES: 4

### INGREDIENTS:

- 1 lg. spaghetti squash
- 4 tbsp. Laura Lynn unsalted butter, *melted*
- ½ cup Laura Lynn parmesan cheese, *grated*
- ¼ tsp. salt
- ¼ tsp. pepper, *or to taste*
- 2 tbsp. fresh Italian parsley, *chopped* (or 1 tbsp. dried parsley)

### DIRECTIONS:

- 1. Split spaghetti squash lengthwise and lightly sprinkle cut sides with salt and pepper.
- 2. Place, cut sides down, on a baking sheet lined with parchment paper.
- 3. Bake at 375°F, until the outside skin is slightly brown and squash is soft, but not mushy.
- 4. Allow to cool until you can gently scrape out the meat of the squash (It should look like long strands of spaghetti).
- 5. Toss the squash with the butter and cheese; serve with a sprinkling of parsley.

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